

# Bread Machine Recipes

## Hot Dog Buns

### INGREDIENTS

Buns:

- 1 ¼ cup Water.....
- ½ cup Plain Yogurt.....
- 2 tablespoons Land of Lakes Butter, softened.....
- 1 Egg, beaten.....
- 3 cups Bread Flour.....
- ¼ cup Whole Wheat Flour.....
- 2 tablespoons Powdered Milk.....
- 2 tablespoons Wheat Germ.....
- 2 tablespoons Vital Wheat Gluten.....
- 2 tablespoons Sugar.....
- 1 tablespoon Salt.....
- 1 tablespoon Active Dry Yeast.....

Egg Wash:

- 1 Egg.....
- 2 tablespoons Water.....
- Poppy Seeds or Sesame Seeds, (Optional).....

### PREPARATION

- In bread machine pan, place the ingredients in the same order as above. Select dough setting.
- When the cycle is completed, turn dough onto a lightly floured surface. Cut into 8 pieces; shape each into a 6 inch roll tapered at the ends. Place on greased cookie sheet or in a hot dog bun baking pan.
- Cover and let rise in a warm place until doubled, about 45 minutes. Whisk together egg and water. Brush over buns; sprinkle with poppy or sesame seeds if desired. Bake at 400° F for 8 to 10 minutes or until lightly browned. Remove from pans to wire racks to cool.

**Makes 8 Large Buns.**